# Nutrition Analysis, Labeling & Marketing

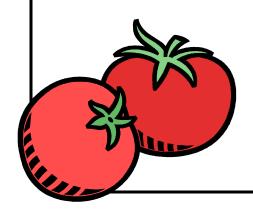
Understanding the Nutrition Facts Label



Julie Bush & Rebekah Spetnagel

# What we do at On The Menu, LLC

- Recipe analysis
- Nutrition Facts panels
- Nutrient content claims
- Ingredient statements
- Allergen and gluten identification
- Restaurant menu analysis
- Nutrition marketing



1938 – Federal Food, Drug & Cosmetic Act (FFD&C)

#### Foods must be:

- Safe
- Clean
- Wholesome
- Processed and stored under sanitary conditions
- Truthfully labeled

1967 – Fair Packaging & Labeling Act (FPLA)

- Label informs consumer so value comparison can be made
- Requirements for net quantity, type size and location of specific information
- Applies only for retail purchase



1990 – Nutrition Labeling & Education Act (NLEA)

- Nutrition Facts panel format
- Helps consumers make healthy food choices
- Mandatory nutrition for most foods
- Regulates nutrition content and health claims
- Makes food labeling more uniform

2006 – Food Allergen Labeling and Consumer Protection Act (FALCPA)

Requires label to disclose eight major allergens

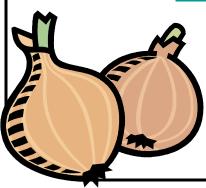


# The Code of Federal Regulations

- Title 21: Food and Drugs
   Most food regulations in 21 CFR 100-169
- Published yearly
- Free online through:

http://www.gpo.gov

http://www.fda.gov



#### USDA vs. FDA

USDA (meat and poultry)

3% meat or more

2% poultry or more

FDA (all other foods)

 FDA and USDA have comparable authority but divergent approaches

USDA pre-approval process

FDA relies on detailed regulations and market place surveillance

### FFD&C Act and FPLA

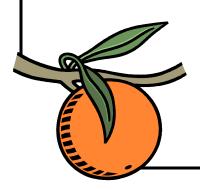
#### Big Six Requirements:

- Statement of identity
- Net quantity of contents
- Nutrition labeling
- Ingredient statement
- Allergen declaration
- Name and place of business of manufacturer, packer or distributor

## Statement of Identity

- Name specified by law or regulations
- Common or usual name
- Appropriately descriptive name or fanciful term

(21 CFR 130-169 and 21 CFR 102)



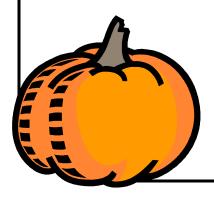
### FFD&C Act and FPLA

#### Big Six Requirements:

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## Net Quantity of Contents

- Must show in both metric (grams, kilograms, milliliters, liters) and U.S.
   Customary System (ounces, pounds, fluid ounces) terms
  - Net Wt 1 lb 4 oz (567 g)
  - Net 8 fl oz (237 mL)



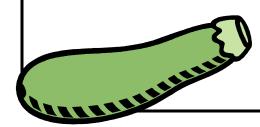
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#### Big Six Requirements:

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## **Nutrition Labeling Exemptions**

- Small business
- Bulk food for further manufacturing
- Restaurant and food service foods
- Food sold or served for immediate consumption
- Foods with insignificant amounts of nutrients
- Infant formulas
- Dietary supplements
- Medical foods

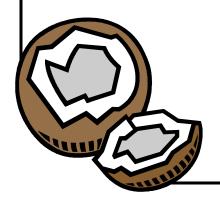


# Small Business Exemption Criteria

- Low volume food products
  - <100 employees and <100,000 units

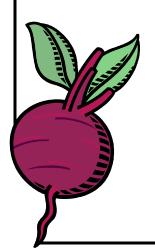
Required to submit exempt form to FDA

- <10 employees and <10,000 units
  - Exempt form to FDA is optional
- No nutrition claims or statements made



## Benefits of Nutrition Labeling

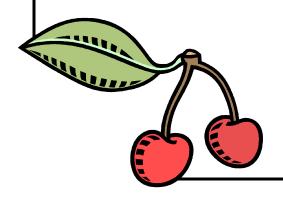
- Gives insight into nutrition profile of product
- Majority of consumers want to know
- Allows you to make claims
- Competitive edge
- Ability to market your food product



# The International Food Information Council

2007 Food and Health Survey reports:

"Two-thirds of consumers check the Nutrition Facts panel when deciding whether to purchase a product."



### **Nutrition Facts Panel**

#### Three major sections:

- Serving size
- Nutrient values
- Footnote



#### **Nutrition Facts**

Serving Size 2 Tbsp (28g) Servings Per Container 16

Amount Per Sei	rving		
Calories 30	Ca	lories fro	m Fat 0
		% Da	ily Value*
Total Fat 0g			0%
Saturated	Fat 0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium 170	mg		7%
Total Carbo	hydrate 8	3g	3%
Dietary Fil	ber 0g		0%
Sugars 7g	 1		
Protein 0g	<u></u>		
Vitamin A 0%	6 · \	/itamin (	0%
Calcium 2%	• 1	ron 2%	
*Percent Daily Valiet. Your daily valeending on yo	alues may be	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran Fat 9 • 0	Less Than Less Than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g

# Serving Size

- Based on Reference Amounts
- In household measures

(21 CFR 101.12)



## **Mandatory Nutrients**

- Calories
- Calories from fat
- Total fat
- Saturated fat
- Trans fat
- Cholesterol
- Sodium
- Total carbohydrate

- Dietary fiber
- Sugars
- Protein
- Vitamin A
- Vitamin C
- Calcium
- Iron



### **Footnote**

- All labels must have "Percent Daily Values are based on a 2,000 calorie diet."
- Remaining information in the full footnote may be left off if the package is small.
- Daily values on footnote remain the same for each nutrient and are based on public health experts' advice.



### **Label Formats**

- Standard
- Tabular
- Dual Declaration
- Aggregate
- Simplified
- Other

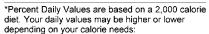


### Standard

#### **Nutrition Facts**

Serving Size 2 Tbsp (28g) Servings Per Container 16

#### **Amount Per Serving** Calories 30 Calories from Fat 0 % Daily Value\* Total Fat 0g 0% Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 170mg **7**% Total Carbohydrate 8g 3% Dietary Fiber 0g 0% Sugars 7g Protein 0g Vitamin A 0% • Vitamin C 0% Calcium 2% • Iron 2%



ı		Calories	2,000	2,500
ı	Total Fat	Less Than	65g	80g
ı	Saturated Fat	Less Than	20g	25g
ı	Cholesterol	Less Than	300mg	300 mg
ı	Sodium	Less Than	2,400mg	2,400mg
ı	Total Carbohydra	ate	300g	375g
l	Dietary Fiber		25g	30g
ı	Calories per gran	n:		

Fat 9 • Carbohydrate 4 • Protein 4



### **Tabular**

# Nutrition Facts

Serving Size 2 Tbsp (28g) Servings Per Container 16 Calories 30

Calories from Fat 0

Amount / Serving	% Daily Value*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0mg 0%		
Sodium 170mg	7%	
Vitamin A 0% • V	itamin C 0%	

Amount / Serving	% Daily Value		
Total Carbohydrate	8g <b>3</b> %		
Dietary Fiber 0g	0%		
Sugars 7g			
Protein 0g			
Calcium 2% • Ir	on 2%		

\* \*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories 2,000 2,500 Less Than 65g 80g Total Fat Saturated Fat Less Than 20g 25g Cholesterol Less Than 300mg 300 mg Sodium Less Than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4



### **Dual Declaration**

#### **Nutrition Facts**

Serving Size 1/2 cup (55g) Servings Per Container 15

		Granola
		with 1/2
Amount Per Serving	Granola	Cup Fat Free Milk
Calories	230	290
Calories from Fat	100	70
	% Dai	ly Value**
Total Fat 11g*	17%	12%
Saturated Fat 2g	10%	3%
Trans Fat 0g		
Cholesterol 0mg	0%	0%
Sodium 90mg	4%	7%
Total Carbohydrate 31g	10%	15%
Dietary Fiber 3g	12%	16%
Sugars 17g		
Protein 4g		
Vitamin A	0%	6%
Vitamin C	0%	2%
Calcium	4%	15%
Iron	8%	10%
*Amount in Granola. Granola with 1/2	Cup Fat Free	Milk

\*Amount in Granola. Granola with 1/2 Cup Fat Free Milk contributes an additional 60 Calories, 70 mg Sodium, 13 g Total Carbohydrate (1 g Dietary Fiber, 7 g Sugars), 6 g Protein.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g ັ	30g ¯

Fat 9 • Carbohydrate 4 • Protein 4



# **Aggregate**

Almond-Raisin

**Pecan-Cranberry** 

Nutrition Facts Plain Granola

nutrition Facts		Granola			Granola		
Serving Size Servings Per Container	1/2 cu	p (57g) 15	1/2 (	cup (57g) 15	1/2	cup (57g) 15	
Amount Per Serving							
Calories		230		240		250	
Calories from Fat		100		70		120	
	% Dai	% Daily Value*		% Daily Value*		% Daily Value*	
Total Fat	11g	17%	8g	12%	13g	20%	
Saturated Fat	Saturated Fat 2.5g		0.5g	3%	2.5g	13%	
Trans Fat	0g		0g		0g		
Cholesterol	0mg	0%	0mg	0%	0mg	0%	
Sodium	130mg	5%	90mg	4%	95mg	4%	
Total Carbohydrate	32g	11%	37g	12%	31g	10%	
Dietary Fiber	3g	12%	4g	16%	3g	12%	
Sugars	16g		18g		17g		
Protein	4g		5g		4g		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower	Vitamin A	0%		0%		0%	
depending on your calorie needs:	Vitamin C	0%		0%		0%	
Calories         2,000         2,500           Total Fat         Less Than         65g         80g	Calcium	4%		4%		4%	
Saturated Fat Cholesterol         Less Than Less Than 200mg         25g 25g 300 mg           Sodium         Less Than 200mg         300 mg 2,400mg           Total Carbohydrate         300g 375g           Dietary Fiber         25g 30g	Iron	10%		10%		8%	



# Simplified

 Seven or more nutrients are present in "insignificant amounts"

Amount Per Serving		
Calories 10	Calories fro	om Fat 0
	% D	aily Value*
Total Fat 0g		0%
Saturated Fat	0g	0%
Trans Fat 0g		
Cholesterol 0mg	]	0%
Sodium 0mg		0%
Total Carbohydi	rate 3g	1%
Dietary Fiber 0	)g	0%
Sugars 1g		
Protein 0g		
Vitamin A 0%	Vitamin	C 4%
Calcium 0%	• Iron 0%	
*Percent Daily Values a diet.	are based on a 2,	000 calorie



### FFD&C Act and FPLA

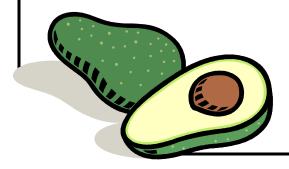
#### Big Six Requirements:

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- Name and place of business of manufacturer, packer or distributor

## Ingredient Statement

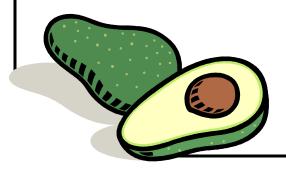
- All ingredients used to fabricate a food must be listed in the ingredient statement by their common or usual name
- Except, if covered by an exemption

(21 CFR 101.4)



# Ingredient Labeling Requirements

- Ingredients must be listed in descending order of predominance by weight
- Ingredients must be listed by common or usual name
- Multi-component ingredients must list ingredients in parenthesis
- Special rules apply to spices, flavorings and colorings



### FFD&C Act and FPLA

#### Big Six Requirements:

- Statement of identity
- Net quantity of contents
- Nutrition labeling
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- Name and place of business of manufacturer, packer or distributor

# Eight Major Food Allergens

- Milk
- Egg
- Wheat
- Fish (e.g., bass, flounder, cod)
- Crustaceans (e.g. crab, shrimp)
- Soy
- Peanuts
- Tree Nuts (e.g., almonds, pecans, walnuts)



### Fish, Crustaceans and Nuts

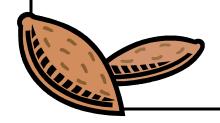
In the case of a tree nut, fish or Crustacean shellfish, use the name of the specific type of nut or species of fish or shellfish.

Correct	Incorrect
"Contains Almonds"	"Contains Tree Nuts"
"Contains Tuna"	"Contains Fish"
Contains Shrimp"	"Contains Crustacean"



# Acceptable Allergen Declarations

- Ingredient statement
   INGREDIENTS: Oats, Raisins, Maple Syrup, Brown Sugar,
   Almonds, Sunflower Oil, Wheat Bran, Water, Salt.
- "Contains" statement
   Contains Wheat and Almonds.



# Allergen Labeling

Questionable

INGREDIENTS: LIQUID CORN OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, WHEY, SALT VEGETABLE MONO- AND DIGLCERIDES AND SOY LECITHIN...

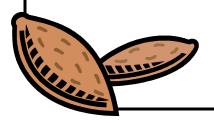
**CONTAINS: MILK** 

Recognizable

INGREDIENTS: LIQUID CORN OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, WHEY (MILK), SALT VEGETABLE MONO- AND DIGLOERIDES AND SOY LECITHIN...

**Or...** 

**CONTAINS: MILK AND SOY** 



### FFD&C Act and FPLA

#### Big Six Requirements:

- Statement of identity
- Net quantity of contents
- Nutrition labeling
- Ingredient statement
- Allergen declaration
- Name and place of business of manufacturer, packer or distributor

## Name and place of business

- Must appear with nutrition/ingredient labeling
- Must include:

Name of manufacturer, packer or distributor

Street address (if not in current directory)

City

State

Zip Code

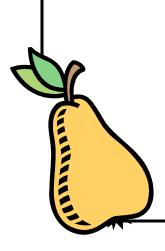
Telephone and website optional

(21 CFR 101.5)

## Name and place of business

- Principal place of business may be listed if the food is manufactured at a site other than the principal place of business
- Terms that may be used if the food is not manufactured by the company named on the label:

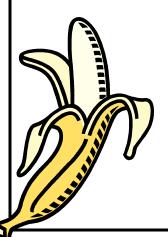
"Manufactured for"
"Distributed by"
"Imported by"



# Use Claims to Market Your Food

- Nutrient Content Claims
- Health Claims
- Other Claims

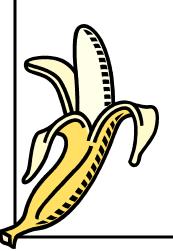
Nutrition Facts label is required when making claims.



### **Nutrient Content Claims**

 Claim about the level of a nutrient in a food based on Reference Amount

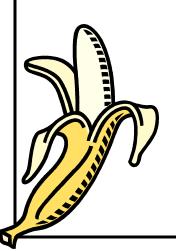
21 CFR 101.13; 21 CFR 101.54 - 101.67



# Example of a Nutrient Content Claim

High Fiber

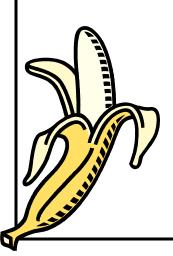
Based on FDA Reference Amount (RA) food must contain 20 percent or more of the Daily Value. If the food is not "low fat," you must declare the fat content per serving.



### Health Claims

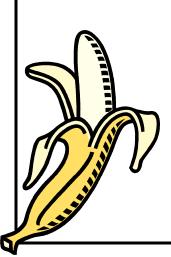
Describes relationship between diet and health:

- How a nutrient affects a disease or health-related condition
- How a nutrient affects normal structure or function in humans



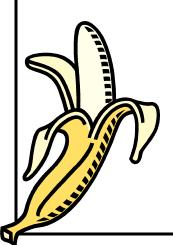
## Example of a Health Claim

"Diets low in sodium may reduce the risk of high blood pressure, a disease associated with many factors"

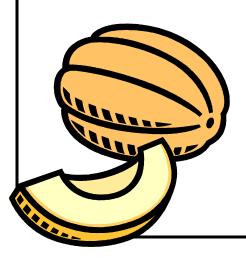


### Other Claims

- Comparative
  "30% less fat than regular potato chips"
- Implied
  "High in oat bran"



## Questions?





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